

SMALL PLATES

Hummus, parsley & caraway, flatbread (vgn)	9	Pork & fennel sausage roll, barbecue sauce	12
Fried haloumi, beetroot & tarragon (gf,v)	13	Heirloom tomato, ricotta, dill, toast (ovgn)	13
Rockling croquettes, paprika, bonito	13	Tuna crudo, chilli & sour cream, lavosh (ogf)	19
Chicken liver parfait, blackberry, toast (ogf)	14	Zucchini flowers, ricotta, our honey (v)	16

FEATURED PRODUCER

'That's Amore Cheese' was founded in 2008 by Sicilian born Giorgio Linguanti. After making a name for himself with his bocconcini, Giorgio began producing artisan burrata locally in Thomastown. Meaning 'battered' in Italian, this burrata lives up to its name with a soft, creamy centre. We are excited to be sharing this award winning cheese with you.

COUNTER MEALS

Beef burger, pickled onion, beetroot, aioli, cheddar, bacon, chips (ov)	20
Chicken parmigiana (Milawa free range), chips & slaw	25
Beer battered blue grenadier, crushed peas, chips, tartare sauce (ogf)	24
Chargrilled Milawa chicken & broccolini salad, feta, tarragon & hazelnut (gf)	23
Falafel & saksuka, charred carrots, tahini yoghurt, chilli (gf,ovgn)	24
House spaghetti, Yarra Valley feta & zucchini, chilli, hazelnut, lemon (v)	23
House fettucine, pork & fennel meatballs, oregano, pecorino	24
250gm grass fed Angus bavette steak, chips & jus (ogf)	25

JOSPER OVEN

Roast capsicum & eggplant salad, cracked wheat, fior di latte (ogf,ovgn)	22
Roasted cauliflower, pistachio & basmati, butternut, chermoula (gf,vgn)	24
Arrow squid, white beans, piperade, black olive, fennel & orange salad (gf)	30
Barramundi, green tomato chutney, spiced potato, herb butter (gf)	35
Pork scotch, green papaya & chilli, peanut, coriander, edamame (gf)	32

DRY AGED BEEF

All beef is pasture fed and aged in-house for a minimum of 21 days

300g grass fed rump steak	32
300g grass fed scotch fillet	39

Served with dauphinoise potato, king brown mushroom, Chinese broccoli, garlic jus (gf)

LUNCH SHOUT

Order a burger or salad for lunch Monday to Friday and we'll shout you a house wine or beer!

SIDES

Chips, aioli (ovgn,ogf)	8
Garden salad, soft herbs, parmesan (ovgn,gf)	8
Charred corn, paprika, pecorino (gf,ovgn)	8

MONDAY

Locals Night
All counter meals
\$20

TUESDAY

Trivia Night hosted
by Quizmeisters
7pm

WEDNESDAY

Steak Night
Bavette steak & chips
\$19

SUNDAY

Traditional Sunday
roast with Yorkshire
pudding

TAP BEERS

Brunswick Bitter 4.6%	5 / 10 / 19	Carlton Draught 4.6%	5 / 10 / 19
Wolf of the Willows XPA 4.7%	6 / 12 / 22	Hawkers IPA 6.5%	6 / 12 / 22
Wolf of the Willows Pils 4.5%	6 / 12 / 22	Napoleone Apple Cider 4.7%	5 / 10 / 19
Two Birds Sunset Ale 4.6%	7 / 13 / 24	<i>'One keg wonder' - please ask for more details</i>	

WHITE

Prosecco, Ziro (NV) <i>Veneto</i>	10 / 44
Pet Nat, Fairbank Ancestrale (18) <i>Bendigo</i>	13 / 65
Champagne, Devaux (NV) <i>Champagne</i>	99
House White, Wangolina (17) <i>Limestone Coast</i>	8 / 34
Chardonnay/Malvasia, Lucarelli (17) <i>Puglia</i>	39
Greco/Fiano, Pipoli (17) <i>Basilicata</i>	43
Gruener Veltliner, Stadt Krems (17) <i>Kremstal</i>	45
Vermentino, Chalmers (17) <i>Heathcote</i>	47
Sav Blanc, Te Whare Ra (17) <i>Marlborough</i>	48
Viognier, Fairbank (16) <i>Central Vic</i>	48
Pinot Blanc, Domaine Paul Blanck (16) <i>Alsace</i>	49
Riesling, Rieslingfreak No.3 (18) <i>Clare Valley</i>	10 / 49
Chardonnay, Moorooduc DBC (17) <i>Mornington</i>	11 / 55
Pinot Grigio, Quealy (17) <i>Mornington</i>	11 / 55
Vouvray, Pichot (16) <i>Loire Valley</i>	59
Roussanne, Yangarra (17) <i>McLaren Vale</i>	12 / 59
Pinot Gris, BK Wines 'Ovum' (18) <i>Adel Hills</i>	59
Riesling, Gunderloch 'piece of me' (16) <i>Rhein</i>	79
Chardonnay, Pooley 'Cooina Vale' (16) <i>Tassie</i>	105

**Cellar list available on request*

RED

Rosé, Logan Wines (17) <i>Orange</i>	39
Rosé, Le Petit G (17) <i>Bandol</i>	10 / 45
House Red, Wangolina (17) <i>Limestone Coast</i>	8 / 34
Montepulciano, Gran Sasso (16) <i>Abruzzo</i>	34
Malbec, Alamos (17) <i>Mendoza</i>	42
Cabernet, Jamsheed 'Illaj' (17) <i>Yarra Valley</i>	45
Shiraz, Hennings 'Croquet' (17) <i>Heathcote</i>	46
Blaufrankisch, Pittnauer 'Pitti' (16) <i>Burgenland</i>	48
Sangiovese, Foster e Rocco (17) <i>Heathcote</i>	10 / 50
Pinot Noir, Bress 'Silver Chook' (18) <i>Macedon</i>	55
Brouilly, Chat. St Lager (16) <i>Beaujolais</i>	55
Grenache, Spinifex (17) <i>Barossa Valley</i>	58
Shiraz, Yangarra (16) <i>McLaren Vale</i>	12 / 59
Tempranillo, Fighting Gully Rd (16) <i>B/worth</i>	59
Pinot Noir, Kerri Greens 'Foothills' (17) <i>Red Hill</i>	13 / 65
Etna Rosso, Pietradolce (17) <i>Sicily</i>	65
Nebbiolo, Matteo Correggio (15) <i>Piedmont</i>	69
Pinot Noir, Giant Steps 'Applejack' (15) <i>Yarra</i>	95
Syrah, Castagna 'Genesis' (15) <i>Yarra</i>	125

COCKTAILS

Poltergeist Gin & Tonic <i>Poltergeist gin 45ml, native tonic, grapefruit, juniper</i>	16	Four Pillars Navy Strength Gin & Tonic <i>Four Pillars Navy gin 45ml, ginger, kaffir lime</i>	19
Pink Grapefruit Margarita <i>Tromba tequila, Grand Marnier, grapefruit juice</i>	18	Fitzroy Swizzle <i>Rum diary spiced, tawny port, pineapple, orange</i>	18
Negroni <i>Beefeater gin, Carpano Antica Formula, Campari</i>	18	Greenwich Sour <i>Old Forester bourbon, lemon, egg white, pinot noir</i>	19

COLD DRINKS

Spice & Tonic - Seedlip Spice, tonic, grapefruit	9.5	Garden & Soda - Seedlip Garden, elderflower & soda	9.5
Hepburn Organic Lemonade / Passionfruit & Orange / Ginger Beer	6	Orange / Apple / Cranberry / Pineapple Juice	5.5